

## Refine Search

### Search Results -

Terms	Documents
redried adj2 \$starch	29

**Database:**  
US Pre-Grant Publication Full-Text Database  
US Patents Full-Text Database  
US OCR Full-Text Database  
EPO Abstracts Database  
JPO Abstracts Database  
Derwent World Patents Index  
IBM Technical Disclosure Bulletins

**Search:**

  
  

### Search History

**DATE:** Wednesday, January 03, 2007    [Purge Queries](#)    [Printable Copy](#)    [Create Case](#)

<u>Set Name</u> side by side	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u> result set
DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR			
<a href="#">L1</a>	redried adj2 \$starch	29	<a href="#">L1</a>

END OF SEARCH HISTORY

[First Hit](#)[Previous Doc](#)[Next Doc](#)[Go to Doc#](#) [Generate Collection](#) [Print](#)

L1: Entry 15 of 29

File: DWPI

Mar 1, 1977

DERWENT-ACC-NO: 1977-18018Y

DERWENT-WEEK: 197710

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TITLE: Free flowing alpha amylase baking compsn. - stabilised with dried starch to diastatic activity of pref. 5000 SKB units per gram

PRIORITY-DATA: 1975US-0590238 (June 25, 1975)

[Search Selected](#)[Search ALL](#)[Clear](#)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> US 4010073 A	March 1, 1977		000	

INT-CL (IPC): C12K 1/00

ABSTRACTED-PUB-NO: US 4010073A

## BASIC-ABSTRACT:

Stabilised fungal alpha-amylase baking compsn. is prep'd. by blending the alpha-amylase concentrate (min. diastatic activity 12500 SKB units) with enough dried starch (H<sub>2</sub>O content 3% max) to provide a free-flowing compsn. of diastatic activity >=1000 (pref. 5000) SKB units/g and 8.4% max water content. The compsn. may also contain SiO<sub>2</sub> and tricalcium phosphate as conditioners.

The compsn. provides a storage stable source of alpha-amylase by the use of the dried starch. In an example 1 pt Rhozyme 87-L (RTM Rohm alpha Haas), or fungal diastase was mixed with 2 pts redried corn starch (water 2%) and the mixt. dried in a thin layer at 1 atmos press at 45-50 degrees C for 22 hrs. The prod. contd. 94% of the input SKB activity.

ABSTRACTED-PUB-NO: US 4010073A

## EQUIVALENT-ABSTRACTS:

[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)

[First Hit](#) [Fwd Refs](#)[Previous Doc](#) [Next Doc](#) [Go to Doc#](#) [Generate Collection](#) [Print](#)

L1: Entry 7 of 29

File: USPT

Mar 1, 1977

DOCUMENT-IDENTIFIER: US 4010073 A  
TITLE: Free-flowing enzyme composition

Brief Summary Text (12):

The criterion for storage stability was that it should preferably not lose more than 5% of its diastatic activity per month when stored at 30.degree. C. over an extended period. It was found that this could be achieved for the product herein desired only if the water content was less than 8.5% i.e. a maximum of 8.4%. This was achieved by using low moisture content starch. By this is meant an edible starch suitable for use in the baking industry which has been redried to a maximum moisture content of 3%. Such a redried starch is commercially available.

Brief Summary Text (15):

The edible starch useful for the purpose of this invention may be derived from such diverse sources as banana, bean, cassava, corn, maize, oats, peas, potato, rice and sweet potato. The preferred redried starch is that from corn.

Detailed Description Text (3):

One part of Rhozyme 87-L Concentrate, a fungal diastase, was mixed with two parts of redried cornstarch (specification -- 2% water) and spread out in a thin layer and dried at atmospheric pressure at 45.degree. to 50.degree. C. for 22 hours. The dried product was sieved through a 40-mesh screen and the uniform dried powder was analyzed for diastatic SKB activity. The starting liquid concentrate contained 26,700 SKB units per gram. The prepared dried powder had an activity of 11,100 SKB units per gram which was a 94% recovery of the input SKB activity of the Rhozyme 87-L Concentrate used.

Detailed Description Text (12):

A blend was made of 25.2g. of redried corn starch containing 3% moisture and 1.4g. Rhozyme 33 concentrate containing 45,000 SKB units per gram. To the blend was added and dispersed 2.0 grams Rhozyme 87-L Concentrate containing 30,000 SKB units per gram. To this was added 0.5g. silicon dioxide and 0.9g. tricalcium phosphate as conditioning agents and the mixture was blended with a spatula to give a free-flowing powder. The blend contained 8.4% moisture and was stored at 30.degree. C. for 92 days. The results of the storage are given below:

## CLAIMS:

8. A composition according to claim 6 wherein the redried starch is corn starch.
9. A composition according to claim 7 wherein the redried starch is corn starch.

[Previous Doc](#) [Next Doc](#) [Go to Doc#](#)